skillet mac & greens



cook time:	prep time:	featured product:
35	**10**	**SUPERGREENS!**

this skillet mac & greens recipe puts a spin on a classic dish! enjoy more of what you love with this comfort food makeover. mac and cheese just got a whole lot healthier with the addition of our organic SUPERGREENS! warm up with a hearty scoop on a cold day. this baked mac & greens dish is sure to add warmth and happiness to your holiday season!

ingredients

4 servings

2 packed cups **organicgirl© SUPERGREENS!** ?
12 ounces pasta shells
4 tablespoons unsalted butter, divided
3 tablespoons all-purpose flour
1½ cups milk
¾ teaspoon fine sea salt, divided
2 cups grated cheddar cheese (8 ounces)
2 garlic cloves, minced
½ cup panko breadcrumbs

substitutions

? *substitute with* **baby spinach**

directions

1. preheat oven to 375°F.

2. bring a large pot of water to a boil. add pasta and cook according to package directions.

3. meanwhile in a medium ovenproof skillet, melt 3 tablespoons butter over medium. whisk in flour until smooth, then whisk in milk and ½ teaspoon salt. bring to a simmer, whisking constantly, until thickened. stir in cheese and greens and take off heat.

4. drain pasta well and stir into cheese sauce.

5. in a medium skillet melt 1 tablespoon butter over medium. add garlic and cook until fragrant, then stir in bread crumbs and ¼ teaspoon salt. cook, stirring, until browned, about 5 minutes. sprinkle crumbs over mac and cheese.

6. bake until browned and crusty, about 15 minutes.